

Cool Foods Quickly and Safely

Two stage cooling is required for hot foods.

Stage 1: 135°F to 70°F within 2 hours

Stage 2: 70°F to 41°F within 4 hours

- * Foods prepared from room temperature may be cooled to 41°F within 4 hours if they will be reheated.
- * Ready-to-eat potentially hazardous foods must be made with pre-chilled ingredients.

Rapid Cooling Methods

Shallow Metal Pans (2" to 4" deep)

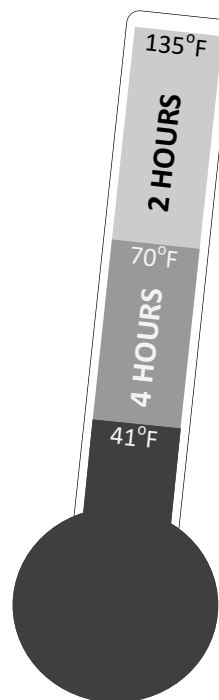
- * Leave pan partially uncovered until product reaches 41°F
- * Refrigerate immediately
- * **DO NOT** stack hot pans; allow room for air flow

Ice Bath

- * Fill a clean sink or large pan with ice and cold water
- * Transfer hot product into the ice water bath making sure the level of the ice bath is at least as high as the product
- * Stir/agitate every 10 minutes. (Use an ice paddle to stir to greatly reduce cooling time)
- * Once the food reaches 41°F, cover, label/date and place in refrigeration

Small Portions

- * Divide food into smaller pans
- * Separate food into smaller portions (2" for thick foods, 4" for thin liquids)
- * Cut or slice portions of meat no larger than 4" or 4 pounds



Helpful Hints:

- * Add ice directly to the product as an ingredient.
- * Use a blast chiller.
- * Metal containers cool much faster than plastic.
- * When cooling in a refrigerator, use the top shelf.
- * Product below 135°F should never be cooled at room temperature.
- * Once cool, cover and label/date product.
- * Use a clean thermometer to monitor the temperature of the food.
- * Use cooling logs to document proper cooling.